

Don Sausser's review of Nosworthy for HBO Grub Club pick: Nosworthy:

With the cook out of town this week and the Nalley's Chili cans running low what a wonderful time to fulfill the HBO requirement to dine at Nosworthy's.

I arrived at the tall, narrow barn like building across from the Fairgrounds at 3:30pm and like DFO, hadn't been there since its previous name, "The Ground Round".

At that hour the place was half full with more folks in the beer bar rather than food area. Noise was not too bad other than two wannabee studs who will need a designated driver. A server quickly brought a menu. My steaming cup of java (don't like beer) wasn't bad for bar coffee in the afternoon.

The menu was similar to what I remembered from the past featuring a plethora of huge hamburgers for every taste. With only one half of a \$2600 dental job completed I moved on down to their other specialty, omelets which might provide a softer chew. There again, every imaginable omelet style was listed. I chose the "Godfather".

It arrived after a reasonable wait to cover 1/2 the plate with the rest being hash browns and sourdough toast. With one glance I knew half of it was going home. The hash browns were, well, hash browns, certainly not grilled in butter. The sourdough never got close to San Francisco and barely earned the title. But the "Godfather" was as tasty as an Italian omelet could ever be. Sausage, mushrooms, onions, peppers barely contained in fluffy egg quickly slid past my rotten teeth. (sorry, Orange, I can't match your descriptions ;-).

The total score: B+

Food, B+

Value, B+ (ten bucks)

Atmosphere, B, a real old fashioned country bar, dark enough to never notice minor deficiencies.

Service, B+, ("the pot's empty but I'll make more if you want a refill...")

Restroom, B, clean but very compact, with only one stall, no space for foot tapping.

Would I return and/or recommend? Yep, but next time I'll follow the well worn sticky menu with hand sanitizer.